dacor
The Life of the Kitchen.®

Use and Care Manual

Epicure® Range

For Use With Models:

EGR30, ERD30, ERD60

Style varies

Model ERD60 Shown

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Place Serial Number Label Here

Part No. 65091 Rev. J

To Our Valued Customer:

Congratulations on your purchase of the very latest in Dacor® products! Our unique combination of features, style and performance make us The Life of the Kitchen™, and a great addition to your home.

In order to familiarize yourself with the controls, functions, and full potential of your new Distinctive Appliance, we suggest that you thoroughly read this use and care manual, beginning with the ***Important Safety Instructions*** section.

All Dacor appliances are designed and manufactured with quality and pride, while working within the framework of our company value. Should you ever experience a problem with your product, please first check the ***Before You Call for Service*** section of this manual for guidance. It provides useful suggestions and remedies prior to calling for service.

Valuable customer input helps us to continuously improve our products and services, so please feel free to contact our Customer Service Team for assistance with any of your product support needs.

Dacor Customer Service Team
1440 Bridge Gate Drive
Diamond Bar, CA 91765

Telephone: (800) 793-0093
Fax: (626) 403-3130
Hours of Operation: Monday through Friday
6:00 A.M. to 5:00 P.M. Pacific Time

Web Site: www.Dacor.com

Thank you for choosing Dacor for your home. We are a company built by families for families and we are dedicated to serving yours. We are confident that your new Dacor product will deliver a high level of performance and enjoyment for many years to come.

Sincerely,

The Dacor Customer Service Team

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Important Safety Instructions

Installer: Leave these instructions with the appliance.

Consumer: Read this use and care manual completely before using this appliance. Save it for future reference. It contains important use and care information. Keep your sales receipt or canceled check in a safe place. Proof of original purchase date is required for warranty service.

If you have any questions call:

Dacor Customer Service

(800) 793-0093 (U.S.A. and Canada)
Monday — Friday 6:00 A.M. to 5:00 P.M. Pacific Time
Web site: www.Dacor.com

Have the complete model and serial number from the product data label ready. To expose the label, open the oven door and remove the inlet cooling grill. Record these numbers below for easy access.

Model Number _____

Serial Number _____

Date of Purchase_____

For service and warranty information, see page 22.

Since Dacor continualy improves the quality and performance of our products, we may need to make changes to the appliance without updating this manual.

Important Information About Safety Instructions

The ***Important Safety Instructions*** and warnings in this manual are not meant to cover all possible problems and situations that can occur. Use common sense and caution when installing, maintaining or operating this or any other appliance.

Always contact the Dacor Customer Service Team about problems or situations that you do not understand.

Safety Symbols and Labels

⚠ DANGER

Immediate hazards that **WILL** result in severe personal injury or death.

⚠ WARNING

Hazards or unsafe practices that **COULD** result in severe personal injury or death.

⚠ CAUTION

Hazards or unsafe practices that **COULD** result in minor personal injury or property damage.

⚠ DANGER

IMPORTANT: If you smell gas:

- Do not use or light any appliance.
- Do not touch any electrical switch or use any electrical devices including the telephone in your building.
- From a neighbor's phone, immediately call the gas supplier. Follow the gas supplier's instructions.
- If you cannot contact the gas supplier, call the fire department.

IMPORTANT: To avoid the possibility of explosion or fire, do not store or use combustible, flammable or explosive vapors and liquids (such as gasoline) inside or in the vicinity of this or any other appliance. Also keep items that could explode, such as aerosol cans away from the range. Do not store flammable or explosive materials in adjacent cabinets or areas.

⚠ WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

⚠ WARNING

NEVER block or cover any slots, holes, or passages anywhere inside the oven or on the outside of the range. Doing so blocks airflow through the oven and cooktop and may cause carbon monoxide poisoning or fire. See the ***Getting to Know Your Range*** section for the location of the various air holes (slots).

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products that are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

READ AND SAVE THESE INSTRUCTIONS

Important Safety Instructions

General Safety Precautions

To reduce the risk of fire, electric shock, serious injury or death when using your range, follow basic safety precautions, including the following:

⚠ WARNING

- If you receive a damaged product, immediately contact your dealer or builder. Do not install or use a damaged appliance.
- Make sure that the range has been properly installed and grounded by a qualified installer according to the accompanying installation instructions. Have the installer show you the location of the gas shut off valve and the fuse or junction box so that you know where and how to turn off the gas supply and power to the range.
- Do not install, repair or replace any part of the range unless specifically recommended in the literature accompanying it. A qualified service technician should perform all other service.
- Before performing any type of service, make sure that the gas supply and electrical power to the range is turned off.
- Only use this range for cooking tasks expected of a home appliance as outlined in this manual. This range is not intended for commercial use.
- DO NOT TOUCH THE SURFACES OF THE RANGE DURING OR IMMEDIATELY AFTER USE. After use, make sure these surfaces have had sufficient time to cool before touching them.
- Make sure individuals who use the range are able to operate it properly.
- Never allow anyone, including children to sit, stand or climb on any part of the range. Doing so may cause damage, serious injury or death. Do not leave children alone or unattended in the area around the range. Do not allow children to play with the controls, pull on the handle or touch other parts of the range.
- Do not store items of interest to children on top of or above the range. Children could be burned or injured while climbing on the appliance.
- Do not attempt to use this appliance in the event of a power failure. If a power failure occurs while operating the cooktop, turn all control knobs to the **OFF** position.
- Do not tamper with the controls. Do not adjust or alter any part of the range unless specifically instructed to do so in these instructions.
- Do not cover the burners and grates with anything except properly selected utensils. Decorative covers may cause a fire hazard or damage to the cooktop if a burner is accidentally turned on with the cover in place.
- Do not heat unopened food containers such as baby food jars and cans. Pressure build up may cause the container to burst and cause injury.

⚠ WARNING

- Keep flammable items, such as paper, cardboard, plastic and cloth away from the burners and other hot surfaces. Do not allow pot holders to touch hot surfaces or gas burners.
- Do not wear loose or hanging apparel while using the range. Do not allow clothing to come into contact with the range and surrounding areas during and immediately after use.
- Do not use towels or bulky cloth as pot holders.
- Use only dry pot holders when removing food and cookware from the cooktop or oven. Wet pot holders can cause steam burns.
- Do not hang flammable or heat sensitive objects over the range.
- If the range is near a window, do not use long curtains as window treatment. The curtains could blow over the cooktop and create a fire hazard.
- To avoid the possibility of fire, do not leave the range unattended when in use.
- Clean the range thoroughly before operating it for the first time.
- Clean and maintain the range regularly as instructed in the ***Care and Cleaning*** section of this manual. Keep the entire range, ventilation filters and range hoods free of grease that could catch fire.
- Use cookware only for its intended purpose. Check the manufacture's recommendations before use to determine if a utensil is suitable for use with a range. Certain types of glass, ceramic and earthenware are not suitable for use with a range. Personal injury or damage may result from the improper use of cookware.
- Select cookware carefully. Use utensils of the proper size, material and construction for the particular type of cooking being done. Utensils need to be large enough to contain the desired quantity of food without boil-overs or spill-overs. Choose pans with easy to hold handles that will stay cool while cooking. Do not use utensils with loose handles. Avoid using pans that are too heavy to lift safely.
- Use extreme caution if adding water to food on a hot cooktop or oven. The steam can cause serious burns or scalds.
- Make sure that all the cooktop parts are dry before lighting a burner.
- Turn the knobs to the OFF position prior to removing them from the valve stems.

Important Safety Instructions

⚠ WARNING

- Do not use the oven for storage
- Exercise caution when opening the oven door. Let hot air or steam escape before looking or reaching into the oven.
- The cooktop should never be operated without the knobs or trim rings in place.
- For your safety, do not use the oven to cook without the convection filter(s) installed. When the filter is not installed, the spinning fan blades at the back of the oven are exposed.
- Do not allow food to sit in the oven for more than one hour before or after cooking. Eating spoiled food can result in food poisoning.
- Non-stick coatings, when heated, can be harmful to birds. Remove birds to a separate, well-ventilated room during cooking.
- When deep fat frying:
  - ◊ Be certain that the pan is large enough to contain the desired volume of food without overflow caused by the bubbling of the fat. Never leave a deep fat fryer unattended.
  - ◊ Avoid frying moist or frost-covered foods. Foods with high water content may cause spattering or spilling of the hot fat.
  - ◊ Heat fat slowly, and stir together any combination of oils and fats prior to applying heat. Utilize a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE:

a. SMOTHER FLAMES with a close-fitting lid, cookie sheet or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.

b. NEVER PICK UP A FLAMING PAN - you may be burned.

c. DO NOT USE WATER, including wet dish cloths or towels - a violent steam explosion may result.

d. Use a fire extinguisher ONLY if:

- ◊ You have a Class ABC extinguisher, and you already know how to operate it.
- ◊ The fire is small and contained in the area where it started.
- ◊ The fire department is being called.
- ◊ You can fight the fire with your back to an exit.

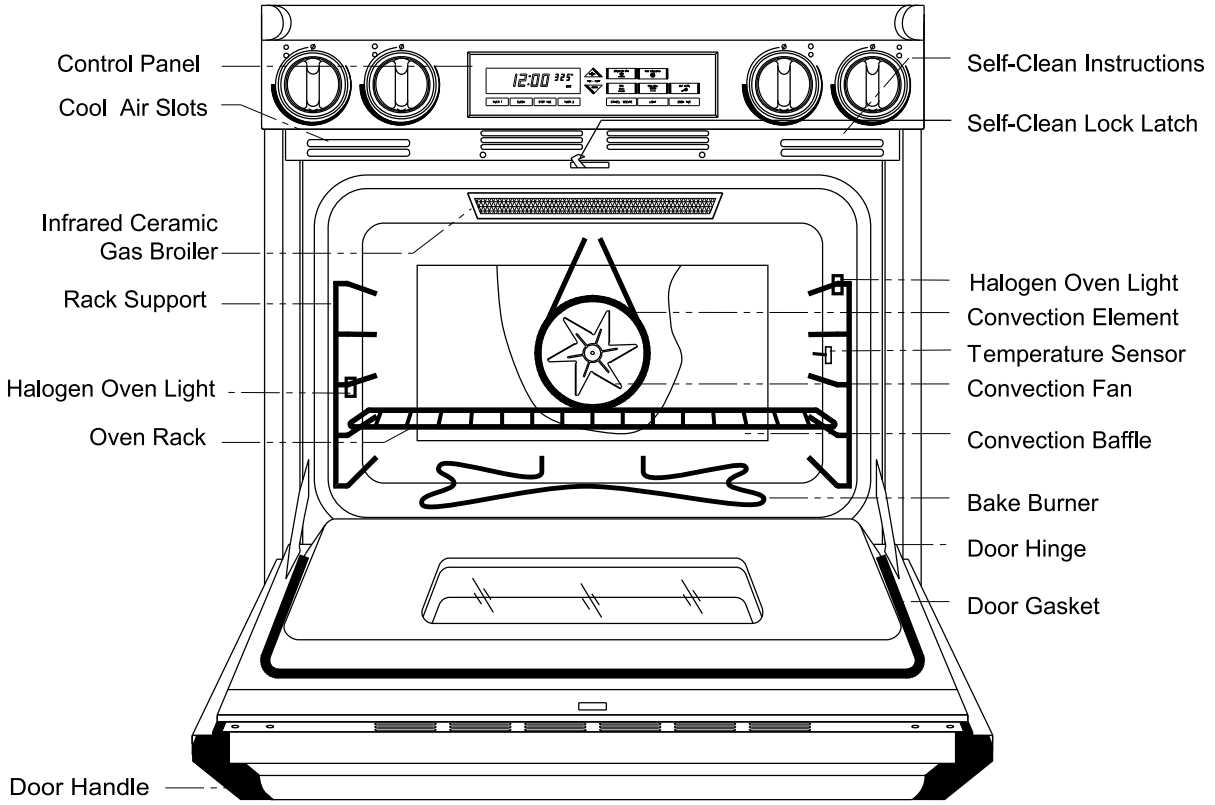
⚠ CAUTION

- Do not allow acids (citrus juices, tomato sauces, etc.) to remain on the range's surfaces. The porcelain finish may stain.
- Never use the cooktop surface as a cutting board.
- Do not try to remove heavy spills with a sharp object such as a knife or metal spatula. Sharp objects may scratch the range's surfaces.
- Do not expose the knobs or trim rings to direct flame, hot utensils or other sources of heat.
- Do not line the oven with aluminum foil or other materials. These items can melt or burn up during self-cleaning and cause permanent damage to the oven.
- To prevent damage, remove the meat probe from the oven when it is not being used.

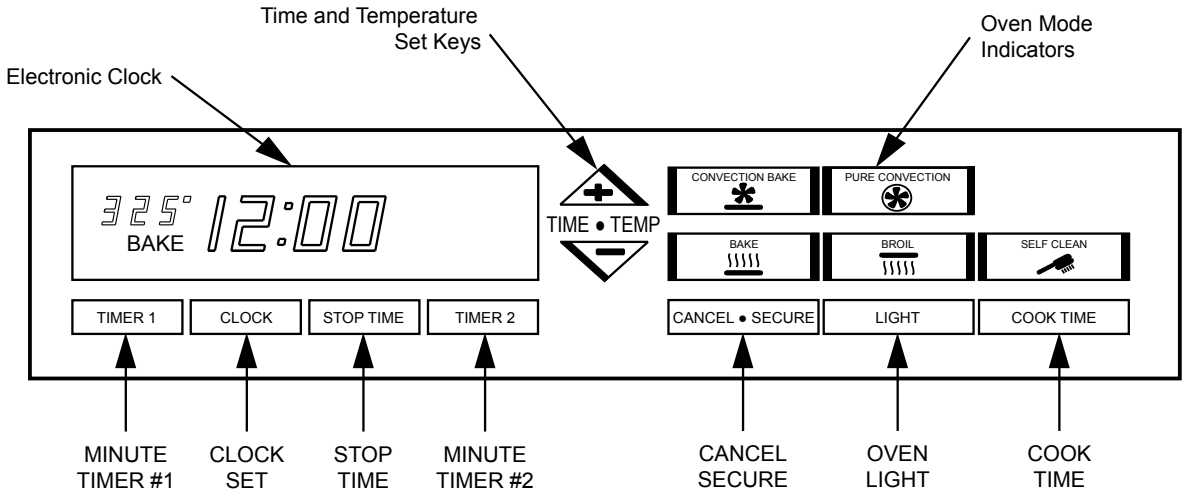
Parts of the Range

Before using your range, become familiar with the features and control panel layout.

- Below the oven mode touch keys are three touch keys labeled **CANCEL • SECURE**, **LIGHT** and **COOK TIME**. The **CANCEL • SECURE** key enables the user to cancel the selection of an oven mode or Delay Timed program, or disable the control panel by pressing and holding the key for approximately three (3) seconds.
- Once the control panel is in the "secure" mode, **"OFF"** will be displayed on the clock. The **LIGHT** key turns the interior oven light on and off. The **LIGHT** key will remain functional if the control panel has been disabled.
- The **COOK TIME** key is used to select the length of time for a cooking process in delay timed cooking mode.



Oven Features - Models ERD30 and ERD60
(Convection filter not shown)

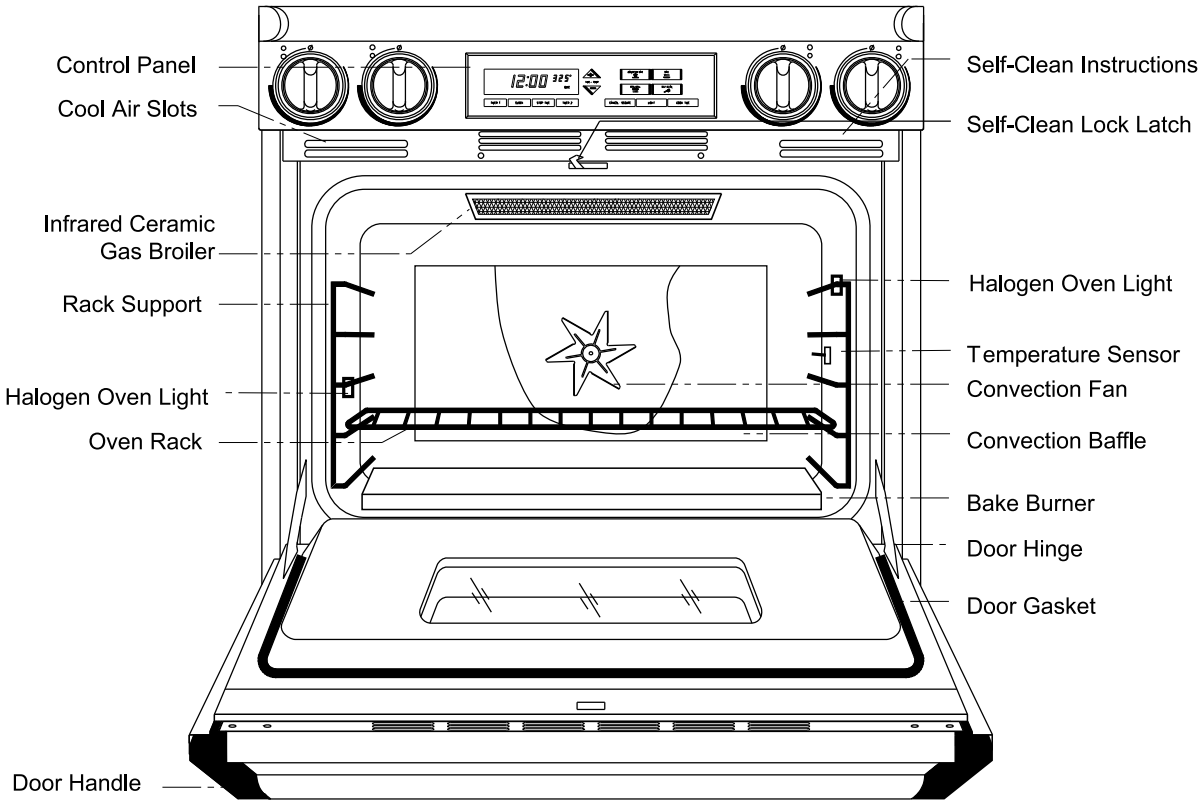


Control Panel - Models ERD30 and ERD60

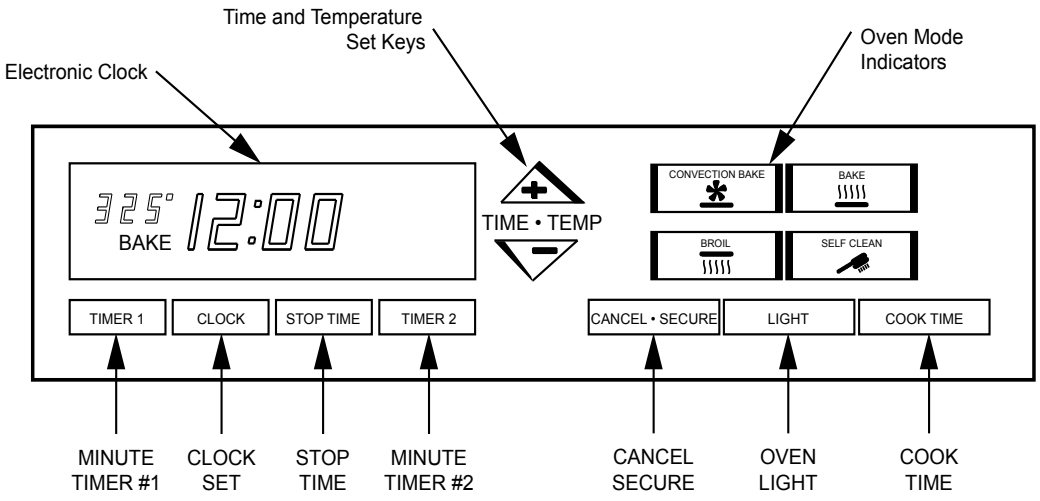
- Clock functions are selected by pressing the touch keys located below the clock display and oven mode keys. Oven functions are chosen by pressing the touch key for the desired mode. Once a clock or oven function has been chosen, a description of the selection will flash in the clock display area.

IMPORTANT:

After choosing a clock function or oven mode, you have six seconds to perform the next programming step. If the next step is not completed within six (6) seconds, the program selection displayed on the clock will disappear. Should this occur, just repeat the initial function selection.



Oven Features - Model EGR30
(Convection filter not shown)



Control Panel - Model EGR30

Setting the Clock

Follow these two steps to set the correct time of day:

1. Press the **CLOCK** touch key. The time of day will flash on the display.
2. Press the **+** or **–** key until the correct time of day is displayed and release.

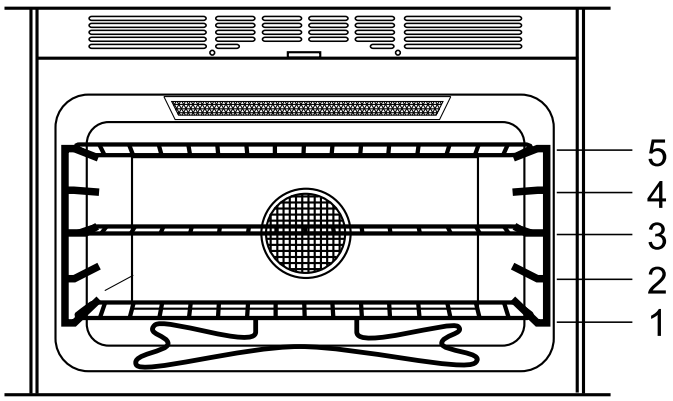
Installing the Oven Racks

⚠ WARNING

The oven racks become hot when the oven is in use. Use potholders to install and adjust the racks.

Standard Oven Racks

- Three chrome-plated oven racks are provided. Always remember to position the racks prior to heating the oven.
- Also, remove the oven racks prior to self-cleaning to prevent permanent discoloration of the racks.
- The porcelain rack supports provide five (5) heights for positioning of the oven racks. To install a rack, align the left and right edges of the rack with the horizontal guide rails of the rack supports, then slide the rack into the oven.



Oven Rack Locations

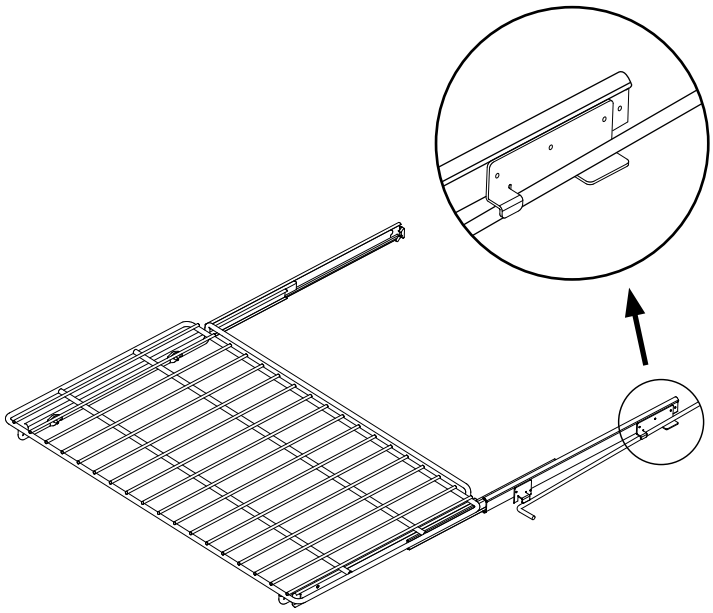
Gliderack™ Oven Racks

Dacor's GlideRack oven rack is designed to install effortlessly and glide at a full extension. The full extension of the rack allows you to slide pizza on and off the Dacor's optional pizza stone (model number ABS20). It is also great for large roasts in large roasting pans.

The easy-slide action allows you to baste more easily and check food temperatures more safely and quickly.

For Proper Installation:

1. Hold the GlideRack oven rack with the guides fully extended away from you (see the diagram below).
2. Align both sets of safety clips (right and left) on the back of the guides with the oven rack supports as shown.
3. Begin to slide the rack in, lifting the front safety clips over the front of the oven rack supports.
4. Push the rack all the way to the back.
5. Grasp the rack in the center of the front and pull. The rack should come forward while the guides remain in place.



GlideRack Oven Rack Installation

Helpful Hints When Using Your GlideRack Oven Rack:

- This type of rack works particularly well with heavier items, although you can use it during any baking, broiling or roasting in your Dacor oven.
- Gliderack oven racks will need to be spaced out when using more than one in the oven at a time. For instance, the racks should be used on rack positions 1, 3 and 5 or 2 and 4, counting up from the bottom, instead of using racks 2, 3 and 4.
- When using the rack with Dacor's ABS20 baking stone, use rack position 1 for best results.
- Heavier roasting pans and dishes will also cook better on rack position 1.

Operating Your Range

About the Various Cooking Modes

Standard Bake (Selected Models Only)

In standard bake mode, the bottom heat element provides conventional baking heat. Temperatures may be set from 135˚F to 555˚F in 5˚F increments. Use standard bake for single rack baking and roasting.

Standard Broil

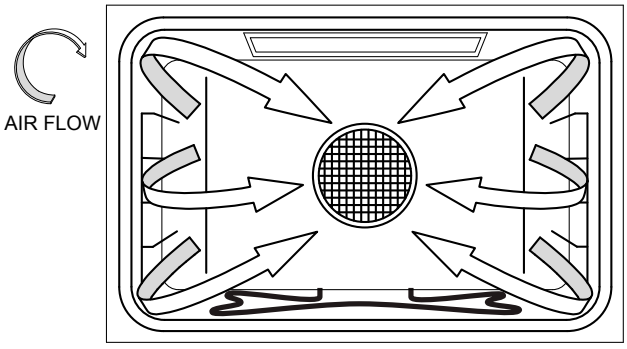
The infrared ceramic gas broiler supplies the heat in Broil mode. The broil temperature is adjustable from 135˚F to the HI setting (equivalent to 555˚F) for greater cooking flexibility. Broiling is <u>always</u> performed with the door closed.

Pure Convection™ (ERD models only)

Your new oven has the best cooking system available today, Pure Convection™. Pure Convection is a total system approach to cooking. Pure Convection allows multi-rack cooking while achieving even results from one rack to another.

In Pure Convection mode a third heating element, encircling the convection fan, is located in the rear of the oven chamber behind a baffle.

- The convection fan draws air from the oven chamber, then forces it across the hot convection heating element. The heated air is directed back into the oven chamber through the convection baffle.
- The baffle distributes the heated air evenly to ensure uniform results. It also separates the food from the heat source and channels the air evenly into the oven eliminating any hot or cool spots.
- The convection filter, in the back of the oven, eliminates the transference of flavors when cooking entire meals and keeps the oven cleaner.



Temperatures may be set from 135˚ to 555˚F in 5˚F increments. Use this mode for single rack baking, multiple rack baking, roasting and preparation of complete meals.

Convection Bake

In this combination convection-radiant mode, the lower element provides the heat. As in Pure Convection mode, the convection fan and baffle combine to circulate heated air evenly throughout the oven chamber. Temperatures may be set from 135˚F to 555˚F in 5˚F increments. Use this mode for single rack baking, multiple rack baking and roasting.

Pre-Heat Cycle

The oven features an automatic pre-heat cycle that rapidly brings the oven chamber up to temperature. Simply by choosing a cooking mode and setting a temperature, the oven will automatically perform the pre-heat function. Pre-heat operates in standard bake, Pure Convection and convection bake modes. There is no pre-heat cycle for the broil mode.

Basic Oven Operation

Follow these steps to operate the various oven modes:

1. Position the oven rack(s) at the proper height(s).
2. Press the touch key for the mode of your choice. The oven will beep once, the selected cooking mode will flash, and **"– – –"** will be displayed.
3. Press either the **+** or **–** key. The default temperature will be displayed.
4. To adjust the default temperature for baking, press and hold the **TIME • TEMP** key. (Press **+** key to increase the temperature setting, **–** to decrease).
5. **"PRE"** and **"ON"** and the selected cooking mode will appear in the clock display. The oven will begin to heat. If in a convection mode, the convection fan will turn on. Also, the clock display will change from the desired cooking temperature to the actual oven temperature, starting with 135˚F. The temperature display will increase in 5˚F increments until the desired temperature is reached. The cooling fan will turn on when the oven temperature reaches 200˚F.

IMPORTANT: Do not place food inside the oven until the pre-heat cycle is complete (there is no pre-heat cycle in broil mode). **Continued...**

Example of Display in Bake Mode

Basic Oven Operation (Cont.)

6. When the desired temperature is attained, the Preheat cycle is complete. The clock will beep once and **"PRE"** and **"ON"** will disappear from the display. (From this time forward, the **"ON"** display will cycle on and off with the heating elements). Carefully place the food onto the desired rack(s) within the preheated oven.
7. Dacor recommends that you set the minute timer to time the cooking process.
8. When the time expires and/or the food is done cooking, press the **CANCEL ● SECURE** key to turn off the oven.

NOTE: Allowing the oven to completely pre-heat prior to placing food in the oven will avoid excessive browning of the food. After the oven signals that pre-heat is complete, allow 3-5 more minutes for the heat patterns to normalize in the oven and then place your food inside.

Baking Tips

There are two baking modes: Pure Convection and convection bake.

Convection Bake Tips

- As a general rule, a convection mode will allow preparation of most foods at reduced temperatures for shorter periods of time, while also producing superior results.
- Typically you can reduce standard temperature by 25˚F and cook for 10% less time. Baked goods will have golden-brown crusts with flaky textures, and meats will have crispy exteriors with succulent juices sealed inside.
- To convert conventional bake recipes to convection recipes, reduce temperature by 25˚F and the cooking time by approximately 10%.
- Some recipes, especially those that are homemade, may require adjustment and testing when converting from standard to convection modes. If unsure how to convert a recipe, begin by preparing the recipe in bake mode. After achieving acceptable results this way, follow the convection guidelines listed. If the food is not prepared to your satisfaction during this first convection trial, adjust only one recipe variable at a time (such as cooking time, rack position or temperature) and repeat the convection test. If necessary, continue adjusting one recipe variable at a time until you achieve satisfactory results.

Tips for All Baking Modes

- Do not open the oven door frequently during baking. Look through the door window to check the progress of baking whenever possible.
- Use the minute timers to time baking functions.
- Wait until the shortest recommended baking time before checking food. For baked goods, a wooden pick placed in the center should come clean when the food is done.
- Measure ingredients carefully and follow tested recipes for best baking results.

Bakeware Tips:

- Use the pan size and type recommended by the recipe to ensure best results.
- Cakes, quick breads, muffins and cookies should be baked in shiny, reflective pans for light, golden crusts.
- Medium gauge aluminum sheets with low sides should be used when preparing cookies, biscuits and cream puffs.
- Bake most frozen foods in their original foil containers placed on a flat cookie sheet. Follow the package recommendations.
- When using glass bakeware, reduce the recipe temperature by 25˚F, except when baking pies or yeast breads.
- Follow the standard recipe baking time for pies and yeast breads.
- Avoid the use of old, darkened pans.
- Warped, dented, stainless steel and tin-coated pans heat unevenly and will not give uniform baking results.

Tips for Pan Placement:

- Place pans carefully on the oven racks. Turn pans on the racks so that the long sides run left to right, parallel to the door.
- Adjustments to recipe times and temperatures need to be made when baking at high altitudes. Consult a cookbook on high-altitude cooking or contact the Home Economics Department at your state university for specific recommendations.

NOTE: For common baking problems refer to your Dacor cookbook. Your complimentary cookbook was packed with your range. If you did not receive your cookbook, please contact Dacor at (800) 793-0093 or at www.Dacor.com.

Multiple Rack Baking

The uniform air circulation provided by convection cooking enables more oven capacity to be utilized. Many foods, such as pizzas, cakes, cookies, biscuits, muffins, rolls and frozen convenience foods can be successfully prepared on either two or three racks at the same time. Also, complete meals can be prepared by using multiple racks. See below for specific recommendations.

Follow the steps in the ***Basic Oven Operation*** section, to manually operate the oven, or refer to the ***Delay Timed Cooking*** section below for automatic operation.

MULTIPLE RACK BAKING TIPS

- Typically, when baking on two racks, use rack positions 1 and 4 or 2 and 4.
- When adapting a single rack recipe to multiple rack baking, it may be necessary to add to the baking time. This is due to the extra amount of food in the oven.

Roasting Tips

Roasting is a dry heat process. All baking modes can be used to successfully roast in your oven. However, the convection modes are recommended to produce meats that are deliciously seared on the outside and succulently juicy on the inside.

Foods that are exceptional, when prepared in a convection mode, include: beef, pork, ham, lamb, turkey, chicken and cornish hens.

- To convert conventional bake recipes to convection recipes, reduce the temperature by 25°F and the cooking time by approximately 10%.
- When using a roasting rack, always roast meats fat side up in a shallow pan. Always use a pan that fits the size of the food being prepared. The broiler pan and grill that come with the oven can be used in most cases. No basting is required when the fat side is up. Do not add water to the pan. It will cause a steamed effect.
- Poultry should be placed breast side up on a rack in a shallow pan that fits the size of the food. Again, the broiler pan and grill that come with the oven can be used. Brush poultry with melted butter, margarine or oil before and during roasting.
- For convection roasting, do not use pans with tall sides. They interfere with the circulation of heated air over the food.
- Reduce spatter by lining the bottom of the roasting pan with lightly crushed aluminum foil.
- When using a meat thermometer, insert the probe halfway into the center of the thickest portion of the meat. For poultry, insert the thermometer probe between the body and leg into the thickest part of the inner thigh. To ensure an accurate reading, the tip of the probe should not touch bone, fat or gristle. Check the meat temperature 2/3 of the way through the recommended roasting time. After reading the meat thermometer once, insert it 1/2 inch further into the meat, then take a second reading. If the second temperature registers below the first, continue cooking the meat.
- Remove meats from the oven when the thermometer registers 5°F to 10°F below the desired temperature. The meat will continue to cook after removal.
- Allow roasts to stand 15 to 20 minutes after roasting in order to make carving easier.
- If using a cooking bag, foil tent or other cover, use convection bake mode. Adjust the recipe time and temperature as well.
- Roasting times always vary according to the size, shape and quality of meats and poultry. Less tender cuts of meat are best prepared in bake mode and may require moist cooking techniques. Follow your favorite cookbook recipes.

Broiling Tips

Broiling is a quick and flavorful way to prepare many foods, including steaks, chicken, chops, hamburgers and fish. Broiling is performed with the oven door completely shut.

It is normal and necessary for some smoke to be present to give the food a broiled flavor. The broil temperature may be adjusted in 5°F increments from 135°F up to the maximum setting of **"HI"**. The **"HI"** setting is equivalent to 555°F.

Follow these steps to operate the oven in standard broil mode:

1. Close the door tightly.
2. Press the **BROIL** key.
3. Press the **TIME ● TEMP +** or **–** key and the default temperature setting **"HI"** will be displayed.
4. If a temperature other than **"HI"** is desired, press the **TIME ● TEMP –** key to reduce the temperature. Six seconds after setting the temperature, the **"ON"** indicator will light up in the clock display, the broiler element will begin heating, and the cooling fan will turn on.

Continued...

Broiling Tips (Continued)

5. Dacor recommends that you set the minute timer(s) to time the broiling process.
6. When the minute timer expires and/or the food is cooked, press the **CANCEL • SECURE** key to turn off the oven. The cooling fan will continue to run for 30 to 45 minutes depending upon the length and temperature of the broiling process.

NOTE: For broiling and top grill tips refer to your complimentary Dacor cookbook.

Delay Timed Cooking

⚠ WARNING

- Avoid using foods that will spoil while waiting for the cooking cycle to begin. Typical foods to avoid include those containing eggs and dairy products, cream soups and cooked or uncooked meats, poultry and fish.
- If cooking will not begin immediately, place only very cold or frozen food into the oven. Most unfrozen foods should never stand in the oven for more than two hours before cooking begins.
- Do not allow foods to remain in the oven more than one hour after completion of the cooking cycle. When the temperature drops below 140˚F, bacteria can develop.

Delay timed cooking allows you to start and finish a cooking cycle automatically. It is especially useful for preparing meals in advance or cooking while you are at work or play. Delay timed cooking can only be used with standard bake (ERD models only), convection bake or Pure Convection modes. It will not function in broil mode.

Display in Delayed Timed Cooking Mode

To use Delay Timed Cooking:

1. Position oven rack(s) at the proper height(s).
2. Place the food onto the center of the oven rack(s).
3. Select the desired cooking mode and temperature.
4. Press the **COOK TIME** key and **"TIME"** will appear in the clock display. Press the **TIME • TEMP +** key to set the length of time that the food will be cooked. The **COOK TIME** can be set from 5 minutes to 11 hours, 50 minutes.
5. The oven can be set to start now or later in the day. To start cooking now, do not perform any more programming steps. After six seconds **"PRE"**, **"ON"** and **"TIMED"** will appear in the clock display, and the oven will begin heating. After the **COOK TIME** has expired, the clock will beep three times, and **"Hold"** will be displayed. The cooling fan will continue to run, depending upon the length and temperature of the cooking process.
6. Press the **STOP TIME** key, and **"STOP"** will appear in the clock display.
7. Press the **TIME • TEMP +** key to enter the time of day that you wish the oven to shut off. **"DELAY"** will be displayed.
8. The oven will calculate the correct **"START TIME."** After the **"COOK TIME"** has expired, the clock will beep three times, and **"Hold"** will be displayed. If cooking in a convection mode, the convection fan will also turn off. While in **"Hold"** mode, the oven temperature will be maintained at 150˚F for a period of two hours. **"Hold"** mode can be cancelled by pressing the **CANCEL • SECURE** touch key. The cooling fan will continue to run depending upon the length and temperature of the cooking process.

Delay Timed Cooking Tips

- Do not use foods containing baking powder or yeast in delay timed cooking. These foods will not rise properly.
- Remember that **"COOK TIME"** refers to the length of the cooking cycle. <u>It does not refer to the start time</u>.
- The time required to pre-heat the oven must be included in the cook time**.** Increase the cook time about 8 to 12 minutes, depending upon the temperature setting, to allow for pre-heat time.
- The broiler does not pre-heat in delay timed mode, so you will not pre-maturely brown foods.

NOTE: The gas broilers (ERD models only) are not activated for pre-heat in the delay-time cooking mode, so pre-heat times are increased, but dishes will not pre-maturely brown.

Minute Timers

The clock features two timers that may be used for timing cooking or other processes up to 11 hours, 50 minutes in length.

To use the minute timer function:

1. Press the touch key labeled **TIMER 1** or **TIMER 2**. The clock will display **"00:00"**, and "**TIMER 1"**, or "**TIMER 2"** will flash.
2. Press the **+** key until the desired time is displayed on the clock.
3. After **TIMER 1** has expired, the clock will sound off with one second beeps and "**TIMER 1"** will appear in the display. After the **TIMER 2** minute timer has expired, the clock will sound alternating one and two second beeps and "**TIMER 2"** will appear in the display. The beeper can be silenced by pressing the **TIMER** key while the beeper is sounding.

IMPORTANT: Canceling the minute timer does not turn off the oven if it is operating. You must manually shut the oven off by pressing the **CANCEL • SECURE** key. (See the ***Delay Timed Cooking*** section on page 10 for automatic oven turn on and turn off).

NOTES:

1. To view the current time of day rather than the remaining time on the minute timer, press the **CLOCK** key. To change back to a minute timer display, press the **TIMER 1** or **TIMER 2** key.
2. To cancel the minute timer while in progress, press the **TIMER 1** or **TIMER 2** key twice. The clock display will return to the time of day.
3. The minute timers may be used at the same time as delay timed cooking or self-clean.
4. The minute timers will beep for 2 minutes (if not cancelled) before automatically shutting off.
5. Pressing the **CANCEL • SECURE** key when the beeper is sounding will cancel both the beeper and the cooking function.

Securing the Controls

To avoid accidentally turning the oven on activate the secure feature.

- Press and hold the **CANCEL • SECURE**" key for approximately three seconds to disable the control panel. Doing so allows cleaning the controls without accidentally starting any functions. Three beeps will sound and **"OFF"** will appear in the display when the control panel is secured.
- To re-activate the control panel, push and hold the C**ANCEL • SECURE** key again for three seconds. Three beeps will sound and **"OFF"** will disappear from the display.

Dehydrating/Defrosting

You can use your range to dehydrate or defrost foods at low heat settings in Pure Convection mode (ERD models only).

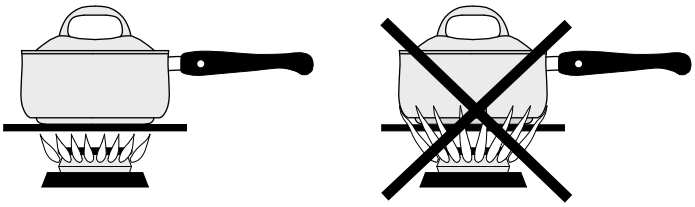
Follow these steps to dehydrate or defrost foods:

1. Position an oven rack at the proper height.
2. Place the food onto the center of the oven rack. (For dehydrating, prepare food as recommended then place food onto a drying rack).
3. Press the **PURE CONVECTION** key.
4. Set the temperature to 135°F. (the minimum temperature that can be set). To dehydrate you may have to use a higher temperature setting. Follow the recommended temperature for the type of food being prepared.
5. Dacor recommends you set the minute timer(s) to time the process.

Cooktop Operation

⚠ WARNING

- NEVER cover any slots or holes anywhere on the range. Doing so blocks air flow through the range and may cause carbon monoxide poisoning. Keep all the slots clear of grease and grime.
- To avoid burns and scalding, always turn pan handles to a position where they cannot be easily hit. Also, handles should not extend over adjacent burners. Always set utensils gently onto the grates and center them so that they are well-balanced.
- Do not drag cookware across the grates. Sliding may damage the finish. Lift utensils to reposition them. Do not drop them on the grate.
- Cookware with rough bottoms can cause permanent damage to the coated surfaces on the grates.
- To avoid burns or fire hazard, reduce the flame level if it extends beyond the bottom of the utensil. A flame that extends up the sides of the utensil is potentially dangerous.

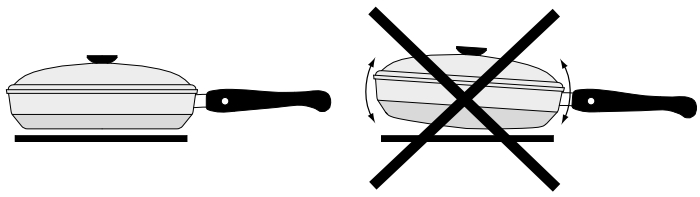


Selecting the Cookware

For overall safety and best performance, select the correct cooking utensil for the food being cooked. Improperly selected cooking utensils will not cook evenly or efficiently.

Use cookware that:

- Has flat, smooth bottoms.
- Is well balanced.
- Has tight fitting lids to keep heat, odors and steam in.



IMPORTANT: Avoid spills as much as possible. The porcelain surfaces of the grates, spill trays and burner caps are acid-resistant but not acid-proof. Some foods can cause permanent damage if allowed to remain on porcelain surfaces.

Lighting a Burner

⚠ WARNING

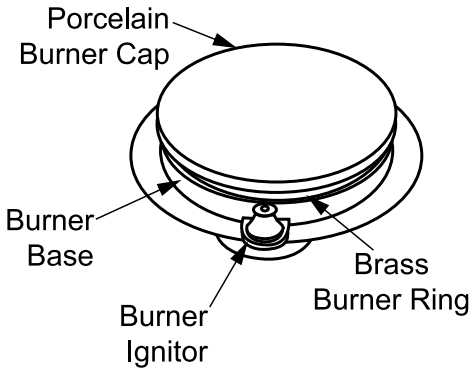
- To avoid the chance of fire, explosion or carbon monoxide poisoning, do not attempt to use your range without the burners completely and properly assembled (see page 17). The burner rings spread the flame evenly around the outside of the burner. The burner rings must be properly seated for proper burner lighting and operation.
- In the interest of safety, always light the burner before putting the cooking utensil on the grate. Turn the burner knob to the off position before removing the utensil. Always check the position of the control knobs to make sure the range is off when you are finished cooking.
- Do not turn the knob farther than the **HIGH** position until lit. Doing so may result in a burst of flame that could cause burns or damage to the surrounding area.
- Do not touch any part of the burner while the igniter is sparking. An electrical shock could result.
- Never light the burners with a match or other open flame.
- If the gas does not ignite after four seconds or if the flame goes out and gas escapes, turn the knob to the **OFF** position. Open a window and allow at least five minutes for the gas to dissipate. Repeat the lighting procedure.

There are icons and lights on the control housing to identify the burner controlled by each knob. The burner being controlled is indicated by a blue indicator light, while the adjacent burner is illustrated by a flame icon. The knobs are grouped on the left or right to help indicate the burner controlled.

1. To light a burner, press in on the corresponding control knob and turn it immediately counterclockwise to the **HIGH** position (large flame icon). As you turn the knob, the igniters system will spark until the flame ignites. The igniters will stop sparking when ignition occurs.
2. Once the burner is lit, set the flame height to the desired level by rotating the control knob further counterclockwise, then place the utensil on the grate. The thickness of the flame level indicator around the knob indicates the flame setting.

IMPORTANT:

- When the cooktop is cool the igniters may continue to spark if the control knob is set to the **LOW** position. The igniters will stop sparking when the burner is warm. The tendency to spark when cold can be reduced by operating the burner at a higher flame setting for about 60 seconds. After 60 seconds, lower the flame to cook. The burner will also warm up faster if a utensil is placed on the grate. The igniter will also spark automatically if the flame is distorted by a draft or by the household ventilation system. Eliminate any drafts or reduce the ventilation blower speed to reduce this type of problem.



Burner Assembly

- To keep the burners operating properly, keep the burner igniters and the rest of the burner clean and dry. See ***Cooktop Disassembly and Cleaning*** on page 17. Dirty or wet igniters will result in constant sparking, even if there is a flame present.
- The flame should burn evenly around the perimeter of the burner. A normal flame is steady and blue in color. Foreign material in the gas line, especially in new construction, may cause an orange flame during initial operation. This will disappear with further use. Small yellow tips on the ends of the flames are normal when using LP gas.

About the Burners

- Your Epicure range burners are all rated at a maximum output of 15,000 BTU/HR.
- All burners are sealed to the cooktop by gaskets around the underside of the burner bases, to prevent liquids spills from getting into the cooktop chassis.

Cooking Tips

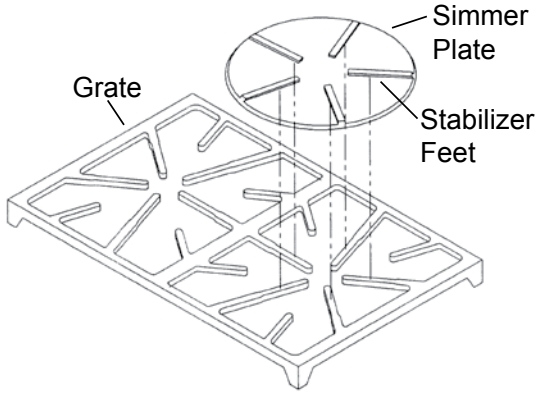
For superior cooking performance and to save energy:

- Reduce the flame height to the minimum level necessary to perform the desired cooking process. Food cooks just as quickly at a gentle boil as it does at a vigorous, rolling boil. A higher than necessary boil wastes energy, cooks away moisture and causes flavor and nutrients loss.
- Use low or medium flame heights when cooking in utensils that are poor conductors of heat, such as glass, ceramic and cast iron cooking vessels. Reduce the flame height until it covers approximately 1/3 of the utensil diameter to ensure even heating and reduce scorching.
- Minimize the amount of liquid or fat to reduce cooking times.
- Use a timer rather than repeatedly removing the lid to check food. Doing so will decrease cooking time and save energy.
- Thaw foods prior to cooking to reduce cooking time.

Using the Simmer Plate

The simmer plate is specifically designed for simmering and holding food at the lowest safe temperature. Use the simmer plate only with the burner adjusted to its lowest setting. Use the simmer plate for simmering only. Remove it when performing other types of cooking.

- To install the simmer plate, locate the five feet on the bottom and align them with the five longest fingers on the cooktop grate. Set the simmer plate on top.
- When correctly installed, the simmer plate will rest about 1/2 inch above the top of the grate and will be locked in place to prevent turning.
- Your simmer plate has a non-stick coating for easy cleaning. Take care in using abrasives on the non-stick coating because it can scratch. Some wear will occur on top of the simmer plate fingers during normal use.



⚠ WARNING

- Clean only the parts of the range listed in this manual. Clean them only in the manner specified.
- To avoid dangerous fumes or damage to your range's surfaces and accessories, use only the types of cleaning solutions specified in this manual.
- To avoid electrical shock or burns, turn off the burners and oven and make sure that all parts are cool before cleaning. DO NOT turn the burners on during cleaning.
- Do not use a steam cleaner to clean the range. Steam could penetrate the electrical components and cause a short circuit.

⚠ CAUTION

- Do not try to remove heavy spills with a sharp object such as a knife or metal spatula. Sharp objects may scratch your range's surfaces.
- To prevent damage, do not use abrasive or corrosive cleaners or applicators such as steel wool or scouring pads, on any part of the range unless instructed to do so. Use only a sponge, soft cloth, fibrous or plastic brush, or nylon cleaning pad for cleaning the surfaces of your range.

To keep the range looking and operating its best, clean it after every use. Also, wipe up spills that occur while cooking quickly. Be careful not to touch any hot areas.

If you allow spills to sit on hot burner parts, they will burn on and be very difficult to clean. Certain types of food, such as tomatoes, citrus juices, vinegar, alcohol and milk can damage the finishes if you allow them to stand for any length of time.

IMPORTANT: The cooktop is exposed to extremely high temperatures. The grates are under high stress when hot utensils are placed on them. Also, the range parts are occasionally exposed to acidic food spill-overs. These severe operating conditions, cause the porcelain enamel parts on your range to undergo a change in appearance over time. If you care for and clean these parts carefully, you will slow down, but not eliminate, the aging process.

Self-Cleaning the Oven

⚠ WARNING

- Do not line the oven with aluminum foil or other materials. These items can melt or burn during a self-clean cycle, causing permanent damage to the oven.
- Do not operate the oven lights when the oven is in self-clean mode. in the self-clean mode.
- Do not touch the outside surfaces of the oven during the Self-Clean cycle.

⚠ CAUTION

- Do not leave the oven racks in the oven during the self-clean cycle. Doing so will affect their ability to slide in and out easily. If the racks are accidently left in the oven during self-clean, polish rack edges with a soapy steel wool pad, then apply a small amount of vegetable oil to the edges so that the racks will slide more easily.
- Do not try to force the door open after it is locked. You may damage the automatic door latch.

About the Self-Clean Cycle

- Your oven features an automatic pyrolytic self-clean cycle to eliminate the need for difficult and time-consuming manual scrubbing of interior surfaces. During the self-clean cycle, the oven reaches extremely high temperatures to burn off soil and deposits. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle.
- Self-clean time is variable from two to four hours to offer flexibility in handling various conditions. The 2-hour cycle normally handles a moderately soiled oven. The 4-hour cycle is for heavy soil conditions.
- The self-clean cycle can also be delayed to start at a later time if desired.
- It is normal for some smoke to be emitted during the first few self-clean cycles.
- Popping sounds are normal during the self-clean cycle. These sounds are caused by the expansion and contraction of metal surfaces during heat-up and cool-down.

Preparing the Oven for Self-Cleaning

1. Clean soil from the oven front frame area and the oven door outside of the door gasket. Cleaning the door gasket by hand can cause it to bend or move. A tight door seal is essential for proper baking and self-cleaning. Rinse surfaces well with a solution of vinegar and water, then wipe dry. Heavily soiled areas may be cleaned with a non-scratching scouring pad.

2. Remove the broiler pan, all cookware, utensils and other loose items from the oven chamber. Also, remove all oven racks to prevent them from permanently discoloring. You may leave the convection filter in place during self-clean to loosen stubborn particles, but it will discolor. However, if discolored, its filtering capabilities will not be harmed. See page 16 for convection filter removal if you want to prevent discoloration.
3. Wipe up excess grease and other food spills with a damp cloth to minimize smoke and increase the efficiency during self-clean.
4. Turn on kitchen fans or vents to help remove odors during the cycle.

Self-Clean Feature Operation

1. Complete all the steps listed above for preparing the oven to self-clean.
2. Close the oven door completely.
3. Press the **SELF-CLEAN** key. The oven will beep once, **"CLEAN"** will flash, and **"– –:– –"** will be displayed.
4. Press the **TIME ● TEMP +** key and the default time of **"2:00"** hours will be displayed.
5. Increase the self-clean time up to 4 hours (depending upon the amount of oven soil) by holding the **TIME ● TEMP +** key.
6. To delay the self-clean start to a more convenient time, press the **STOP TIME** key. Then, press the **TIME ● TEMP +** key to set the time of day for the cycle to be complete. **"DELAY TIMED"** will appear in the clock display. You can delay the cycle up to 11 hours and 50 minutes.
7. Approximately 30 to 60 seconds after selecting **SELF-CLEAN**, the automatic door latch will lock the door. **"LOCK"** and **"ON"** will appear in the clock display. The oven will begin heating. The **"ON"** indicator will cycle on and off with the burner.

NOTE: If delay timed mode has been set, the **"ON"** display and the oven heat will not turn on until the programmed time has been reached.

IMPORTANT: If the door is not closed completely, the automatic door latch will not be able to lock the door when the self-clean mode is selected. In this case, **"DOOR"** will flash in the clock display. press the **CANCEL ● SECURE** key to clear self-clean and wait approximately 1 minute. Repeat the self-clean steps from the beginning, being certain to close the door completely. If you need to unlock the door, turn off the self-clean cycle by pressing the **CANCEL ● SECURE** key. After approximately 1 minute, **"LOCK"** will disappear from the clock display and the door will unlock.

About 50 to 60 minutes is required for the oven to reach the self-clean temperature. The self-clean cycle can be stopped at any time by pressing **CANCEL ● SECURE**.

8. After completion of the self-clean cycle, the oven will stop heating and the **"ON"** and **"CLEAN"** indicators will disappear from the clock display. Press the **CANCEL ● SECURE** key.
9. When the interior oven temperature falls below 390°F, the door latch will release and **"LOCK"** will disappear from the clock display. Do not select any cooking function until the oven door is unlocked.
10. Open the door. After ensuring that the oven has cooled sufficiently to be safe, use a damp cloth or sponge to wipe out the powder residue found in the bottom of the oven. If white spots remain in the oven, remove them with a non-scratch scouring pad before using the oven again. These spots are normally salt that cannot be removed by a self-clean cycle.
11. Re-install the oven racks and convection filter before cooking in the oven.

Self-Cleaning Tips

- If any soil remains in the oven after completion of a self-clean cycle, repeat the cycle if desired. Increase the cleaning time during future cycles.
- Clean the oven regularly to prevent excessive soil build-up. Regular use will increase the efficiency of the self-clean cycle and reduce the amount of smoke and odors generated.
- Self-clean in the cooler evening hours after cooking is complete and when electricity rates are lower.

Manual Cleaning

Control Panel

To avoid accidentally turning the oven on while cleaning the control panel, activate the secure feature (see ***Securing the Controls*** on page 11.)

- Clean the control panel with a solution of mild detergent and warm water. DO NOT USE ABRASIVE CLEANERS OR SCRUBBERS. THEY WILL PERMANENTLY DAMAGE THE FINISH. Dry completely with a soft, lint-free cloth.

Door Handle and Control Housing

- Clean the door handle and control panel housing with a solution of mild detergent and hot water. Rinse and dry with a soft cloth. DO NOT USE ABRASIVE CLEANERS OR SCRUBBERS. THEY WILL PERMANENTLY DAMAGE THE FINISH.

Manual Cleaning (Continued)

Door Glass

- Clean all glass surfaces with a solution of mild detergent and hot water. Use a mild glass cleaner to remove fingerprints or smears. Dry completely with a soft, lint-free cloth.

Stainless Steel Surfaces

- The control panel, door(s) bullnose and side panels are covered with stainless steel. Clean these surfaces with the provided Dacor Stainless Steel Cleaner. Rinse and dry with a soft, lint-free cloth. Always wipe stainless steel surfaces with the grain. A small amount of baby oil may be applied to stainless steel tops to restore lustre.

IMPORTANT: If commercially available stainless steel cleaners are used, it is important to read the labels for chlorine compounds. Chlorine is a corrosive substance. If these compounds are present, rinse thoroughly and dry with a soft, lint-free cloth.

Porcelain Surfaces

IMPORTANT: The oven interior inner door liners and cooktop spill trays are finished in porcelain enamel.

- Clean porcelain surfaces with a solution of mild detergent and hot water. Rinse and dry with a soft cloth. Do not use abrasives or commercial oven cleaners. Always remove excess grease and soil from the oven interior and door prior to using the self-clean cycle.

Brass, Chrome and Copper Surfaces

Clean brass, chrome and copper surfaces the same way as stainless steel surfaces (see above).

Oven Racks

- The oven racks are chrome-plated. For everyday cleaning, apply a solution of detergent and hot water. To clean heavy soil, use the rough side of a sponge or a scouring pad with plenty of water, or use a solution of 1 cup ammonia to 2 gallons of water.

IMPORTANT: Remove the racks during self-cleaning. If racks are left in the oven during self-cleaning, they will permanently discolor.

Broiler Pan

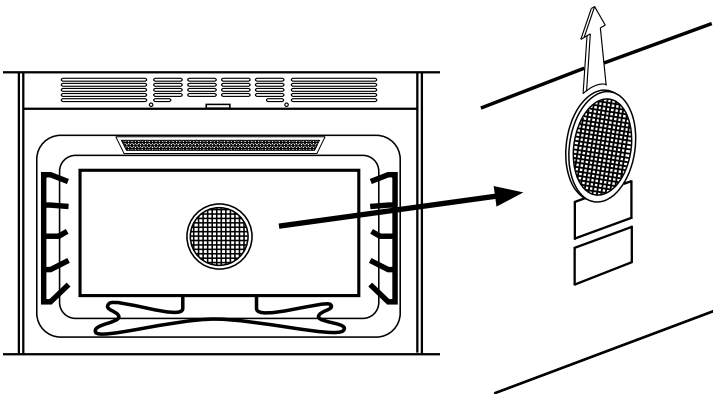
The oven broiler pan is finished in porcelain enamel. Clean both components in a solution of detergent and hot water. For heavy soil conditions, use a scouring pad such as steel wool with plenty of water. Rinse well after cleaning.

Oven Convection Filter

⚠ WARNING

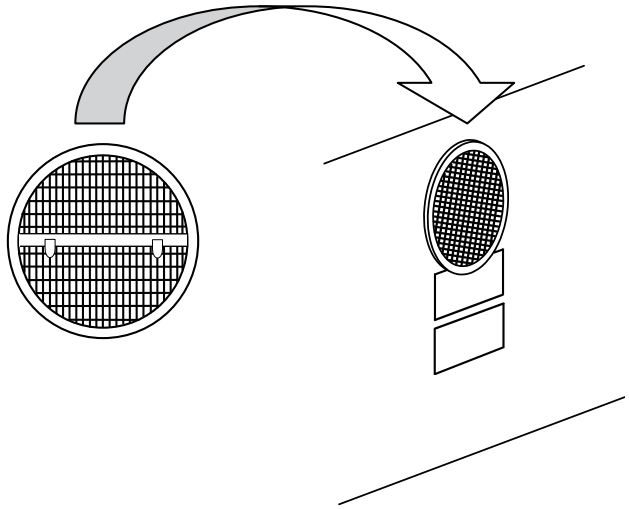
- The convection filter is made of stainless steel. Remove it only when it is cool.
- Re-install the filter before cooking in the oven again. Failure to do so will expose the convection fan blade that rotates at high speed during convection modes.

- Remove the filter regularly for cleaning. A clogged filter will reduce the effectiveness of convection cooking modes. Soak it in hot soapy water. Dry it completely before re-installing.



Convection Filter Removal

- Also, it is best to remove the filter during self-cleaning. When the filter is left in the oven during self-clean, it will permanently discolor.
- To reinstall the filter, orient it so that the two mounting tabs are towards the rear of the oven chamber, open end down. Hook the two mounting tabs over the center horizontal bar.



Convection Filter Installation

Cooktop Disassembly and Cleaning

⚠ CAUTION

- Do not clean the cooktop grates, burner parts or simmer plate in a dishwasher. They will be damaged.
- After cleaning the burners, reassemble all of the burner parts before attempting to operate the cooktop.
- Always dry and reassemble the cooktop parts completely before use.
- Take care when cleaning around the control valve stems. If you get moisture inside the holes in the chassis, damage to the range can occur.
- Do not soak the knobs in water or put them in the dishwasher.

1. When the range is cool, remove the grates from the top of the cooktop.
2. Disassemble the burners: Lift the burner caps and burner rings off of the burner bases.

NOTE: If your range is equipped with stainless steel spill trays, see the cleaning ***Stainless Steel Surfaces*** section for spill tray cleaning instructions.

Grates, Spill Trays and Simmer Plate

The grates, the spill tray and simmer plate are coated with a porcelain finish.

- For everyday cleaning, use a soft cloth or non-abrasive pad with warm soapy water to clean all of the porcelain parts.
- If necessary, tough stains may be removed by applying full-strength sprays such as Simple Green™, Ajax™ All-Purpose Cleaner or Formula 409™. To minimize wear, use the mildest cleaner needed to get the surface clean.
- For extremely stubborn stains, you may use a mildly abrasive cleaner or applicator, such as Soft Scrub™, Bon Ami™, S.O.S.® pads or other soap-filled steel wool pads. Use these cleaners with extreme care and only on occasion. Extensive use of these types of abrasives will eventually damage the finish.

Cleaning the Igniters and Other Burner Components

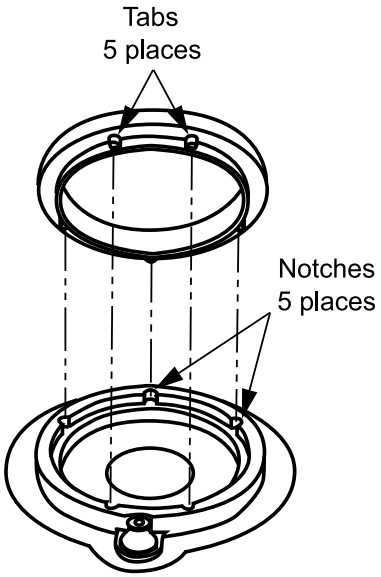
⚠ CAUTION

Use care while cleaning the igniters. The porcelain is fragile and can crack or break.

IMPORTANT: The igniters will not work properly if the burner rings, burner bases or igniters are not clean. Dirty or wet igniters may not spark at all.

After disassembling the burners, check for any dirt or grime deposited on the individual parts, including the igniters.

1. Clean completely around the igniter, including over and under the edge of the metal top and porcelain base. A firm toothbrush is ideal for this task. Use care while cleaning because the porcelain is fragile and can crack or break. Do not use water to clean the igniters. If necessary, use a small amount of rubbing alcohol to help dissolve grime.
2. Examine the burner rings. Remove anything stuck in the holes with a straightened paper clip, wire or needle. Be careful not to scratch or damage it. Do not distort the shape of the holes.
3. Clean all the burner rings, with window cleaner or rubbing alcohol. Use a cleaning brush with plastic bristles or a firm tooth brush. When done, rinse the parts well with clean water. Dry all the parts thoroughly before re-assembling them.
4. Clean the burner caps with a solution of mild detergent and hot water.
5. Reassemble the cooktop in the reverse order. Make sure you line up the notches on the burner rings.
6. Test the burners after reassembling them. If the flame is uneven, be sure that all the burner parts are properly positioned, then check for any remaining dirt or grime on the burner parts or igniter. If erratic clicking is still present, make sure the igniter is completely dry. If the unit still exhibits problems after drying, call your local Dacor Authorized Service Agent.



Burner Assembly

Manual Cleaning (Continued)

Knobs and Spill Protector Rings

⚠ WARNING

- Do not operate the cooktop without the knobs and spill protector rings in place.
- Do not soak the knobs and spill protector rings in water or place them in the dishwasher.
- Do not expose the knobs or spill protector rings to direct flame, hot utensils or other sources of heat.

The control knobs provided with the range are designed for ease of use and longevity. The "D" shaped design of the knob shaft ensures proper orientation when re-installing the knob. Beneath each knob, a spill protector ring helps prevent liquid spills from entering the control panel.

- The knobs should be washed regularly in warm, soapy water. Hand dishwashing liquid is excellent for this task. Turn the knobs to the "OFF" position prior to removing them from the valve stems. Knobs should be removed by gently pulling them straight off of the valve shafts.
- The spill protector rings should be cleaned in place. Use caution to avoid introduction of moisture into the control panel.
- To replace knobs, align the "D-shaped" opening at the bottom of the knob with the "D-shaped" valve shaft, then carefully press the knob onto the valve shaft.

Adjusting the Oven Temperature

The oven is equipped with a feature that allows you to calibrate the temperature inside the oven to match the display value without the help of a service technician. Due to various conditions, the actual temperature inside may vary somewhat from the displayed temperature. The setting may also vary from mode to mode.

To Calibrate the Oven:

1. Press the **BAKE** key.
2. Press the **TIME ● TEMP +** key to set a temperature of 500°F or higher.
3. Press and hold the **BAKE** key. After approximately 5 seconds the temperature display is replaced by **"00"**. Release the **BAKE** key. Calibration mode has now been accessed.

4. Press the **TIME ● TEMP +** or **–** key to set the amount of temperature adjustment.
5. The temperature can be changed a maximum of 35°F higher or lower. Set the adjustment to positive (+) numbers to increase the oven temperature; set the adjustment to negative (–) numbers to reduce the oven temperature.

Temperatures can be adjusted in increments of 5°F.

After setting the desired temperature offset, press the **CANCEL ● SECURE** key to exit the calibration mode and to reset the clock display.

NOTES:

- If **CANCEL ● SECURE** is not pressed after setting the adjustment, the clock display will automatically reset in 6 seconds.
- The amount of temperature adjustment may be changed again by repeating the calibration procedure. The oven will only retain the amount of the most recent temperature adjustment.
- The temperature adjustment is not affected by an electrical power failure.
- The temperature adjustment only affects bake and convection modes. Broil and self-clean temperatures cannot be adjusted.

Replacing the Oven Lights

⚠ CAUTION

- Make certain that the oven and light bulb are cool and that power to the oven has been turned off before replacing the light bulb.
- Always ensure that the lens cover is in place when using the oven. The lens cover protects the bulb from breakage caused by high oven temperatures or mechanical shock.

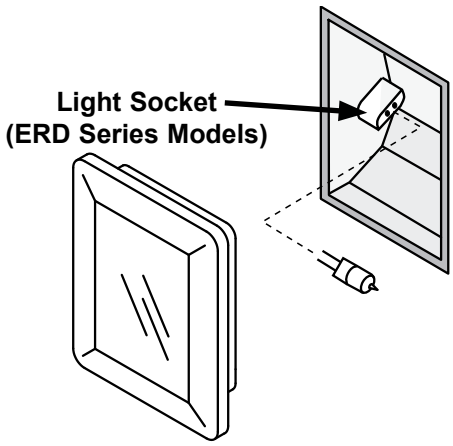
Replacing a Light Bulb

Light bulb replacement is considered to be a homeowner maintenance operation.

ERD Series Ranges:

ERD range models have halogen oven lights to enhance the view into the oven. The light assembly consists of a removable lens cover and 10-watt 120 Vac halogen bulb, as well as a light fixture housing.

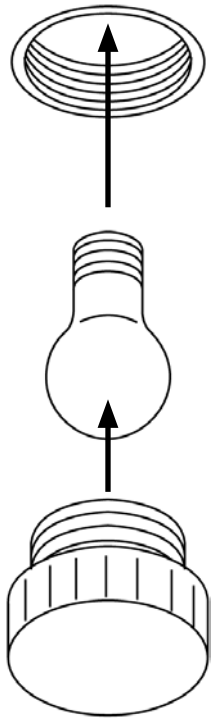
1. Turn off the power at the main power supply.
2. Remove the lens cover from the housing by pulling straight out. In some cases the lens cover may be tight enough to require the use of your light lens pry stick. It comes packed inside of your broiler pan along with the use and care manual. Use the lens pry stick with caution. Do not cause uneven stress on the lens cover. Gently insert the pointed end of the pry stick under the center edge of the lens cover on the side facing the oven door. Hold your hand under the lens for support then pry out to remove.
3. Pull the light bulb out and replace it with a special 10-watt halogen bulb rated for use in a self-cleaning oven. Use Dacor Part No. 86364 available from any authorized Dacor parts distributor or at www.everythingdacor.com.
4. Reinstall the lens cover by aligning the cover over the opening and gently pressing it into its original position. **IMPORTANT:** Be sure to line up the cutout in the lens with the light socket.



5. Turn the power back on at the main power supply.
6. Reset the time of day. (Refer to the ***Setting Up Your Range*** section).

EGR Series Ranges:

1. Turn off the power at the main power supply.
2. Remove the threaded lens cover from the housing by rotating counterclockwise.
3. Pull the light bulb out and replace it.
4. Reinstall the threaded lens cover by rotating clockwise.



Light Socket (EGR Series Models)

5. Turn the power back on at the main power supply.
6. Reset the time of day. See the ***Setting Up Your Range*** section.

Before You Call for Service

Problem Solution Guide

Before you call for service, please review the chart below. If a failure code appears on the display, the oven will beep continuously. Press the **CANCEL • SECURE** key to clear the beeps. The oven will not heat after it displays a failure code. In this case, call a qualified appliance technician to repair the oven.

Problem	May Be Caused By	What to Do
Nothing works.	Range not connected to electrical power.	Have oven connected to a properly sized electrical power supply by a qualified technician.
	Power is off.	Turn on power at circuit breaker or fuse box. Check for tripped breaker or blown fuse.
	Power outage.	Contact power company.
Igniters do not spark.	Power not supplied to unit.	See ***Nothing Works*** above.
	Wet or dirty igniter.	Clean and dry igniter and burner assembly according to ***Care and Cleaning*** section.
No flame.	Igniter not working (no clicking sound).	See ***Igniters do not spark*** above.
	Wet or dirty igniter.	Clean and dry according to ***Care and Cleaning*** section.
	Gas is turned off.	Make sure the gas supply valve is in the on position.
	Gas supply interrupted.	Contact gas company.
Burner goes out at low setting.	Low gas pressure.	Contact gas company to have pressure tested.
	Air intake holes obstructed.	Remove obstructions.
Flame is distorted, yellow or very large.	Burner parts are dirty or clogged.	Clean and dry according to ***Care and Cleaning*** section.
	Burner parts are not properly positioned.	Make sure burner is assembled according to the ***Setting Up Your Range*** section.
	Range set up to use a different type of gas (natural or LP) or set up for different altitude.	Have a qualified service technician check to make sure that the range is set up for the type of gas and the correct altitude.
	Gas regulator is not installed or faulty.	Have a qualified service technician check the gas regulator.
Igniter continues to spark (click) after flame ignites.	Burner is cold.	Burners may continue to spark for up to 60 seconds when cold and set to low. See ***Operating Your Range*** section for more information on how to minimize.
	Flame distorted by air draft.	Minimize any air drafts around the cooktop. Close nearby windows.
	Wet or dirty igniter.	Clean and dry according to ***Care and Cleaning*** section.
	Burner parts wet or dirty.	Clean and dry according to ***Care and Cleaning*** section.
	Burner parts not properly positioned.	Make sure burner is assembled according to the ***Setting Up Your Range*** section.
	Power supply polarity is reversed or not properly grounded.	Have a licensed electrician check the electrical connections.

Before You Call for Service

Problem	May Be Caused By	What to Do
Oven will not heat.	Oven settings are not correct.	Follow mode selection and clock settings as specified in ***Setting up Your Range***.
	Oven is set for delay timed cooking.	Oven will turn on automatically at time set. If desired, press **CANCEL • SECURE** key to cancel out of delay timed cooking.
Clock displays incorrect time of day.	Time of day is not set.	Press **CLOCK** key, then press **TIME • TEMP** key to set correct time of day.
	Power supply has been interrupted.	Reset time of day.
Foods over-cook.	Incorrect cooking time, temperature.	Adjust time, temperature or rack position.
	Oven temperature calibration differs from your previous oven.	Adjust oven temperature. See ***Care and Cleaning*** section.
Foods under-cook.	Incorrect cooking time, temperature.	Adjust time, temperature or rack position.
	Oven temperature calibration differs from your previous oven.	Adjust oven temperature. See ***Care and Cleaning*** section.
Oven does not self-clean.	Door is not shut tight, so automatic door latch will not lock.	Close door tightly.
	Oven settings are not correct.	See ***Care and Cleaning*** section.
	Oven is set for delay timed cleaning.	Oven will turn on automatically at set time. Press **CANCEL • SECURE** key to cancel out of delay timed cleaning.
Oven light will not work.	Light bulb is burned out.	See ***Care and Cleaning*** section.
Door will not open.	Oven is in self-clean mode.	If oven is hot, door latch will release automatically when oven temperature falls below 390°F at end of cycle.
		If self-clean was just selected and the oven is still cool, press **CANCEL • SECURE** to turn off self-clean. The door will open in about 30 seconds.
Oven will not heat after self-clean.	Time of day is not set due to power failure.	Press **CLOCK** key, then press **TIME • TEMP** key to set correct time of day.
	Oven settings are not correct.	See ***Operating Your Range*** section.
	Oven is set for Delayed Time mode.	Oven will turn on at present time. If desired, press **CANCEL • SECURE** button to cancel out of delay timed mode.

Error Code	Cause
F0	Touch key is stuck in a depressed position.
F1	Relay circuit failure.
F2	Oven temperature exceeded the clean/cooking runaway temperature.
F3	Short circuit in the oven temperature sensor.
F4	Open circuit in the oven temperature sensor.
F6	Failure in the EEPROM check comparison. (Only time of day and timer will operate.)
F7	Failure of the self-clean automatic door latch circuit.
F8	Failure of the door latch motor.

Product Maintenance

Do not perform any maintenance other than that instructed in the ***Care and Cleaning*** section of this manual. A qualified service technician should perform all other service.

Getting Help

Before you obtain service, please review the ***Before You Call for Service*** section on page 20. If you have performed the checks in the ***Problem Solution Guide*** and the problem has not yet been remedied, please visit our web site or contact our Customer Service Team for a listing of Dacor authorized service agents. Prior to requesting service, it is helpful to be familiar with the warranty terms and conditions on this page.

Contact us through our web site at:

www.Dacor.com

Dacor Customer Service:

Tel: (800) 793-0093
Fax: (626) 403-3130
Business Hours: 6:00 A.M. - 5:00 P.M. Pacific Time

You may also write us at:

Dacor Customer Service
1440 Bridge Gate Drive
Diamond Bar, CA 91765

At Dacor, we believe that our quality of service equals that of our product. Should your experience with our service network or product be different, please contact our Customer Service Team and share your encounter with us. We will do our utmost to resolve the situation for you and deliver on our Dacor promise.

If you need anything clarified, just let us know.

What Is Covered

CERTIFICATE OF WARRANTIES: DACOR RANGES

WITHIN THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA AND CANADA*:

FULL ONE-YEAR WARRANTY

If your DACOR product fails to function within one year of the original date of purchase, due to a defect in material or workmanship, DACOR will remedy the defect without charge to you or subsequent users. The owner must provide proof of purchase upon request, and have the appliance accessible for service.

*Warranty is null and void if non-UL approved product is transported from the U.S.

OUTSIDE THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA AND CANADA:

LIMITED FIRST YEAR WARRANTY

If your DACOR product fails to function within one year of the original date of purchase, due to a defect in material or workmanship, DACOR will furnish a new part, F.O.B. factory to replace the defective part. All delivery, installation, and labor costs are the responsibility of the purchaser. The owner must provide proof of purchase, upon request, and have the appliance accessible for service.

What Is Not Covered

- Service calls to educate the customer in the proper use and care of the product.
- Failure of the product when used for commercial, business, rental or any application other than for residential consumer use.
- Replacement of house fuses or fuse boxes or resetting of circuit breakers.
- Damage to the product caused by accident, fire, flood or other acts of God.
- Breakage, discoloration or damage to glass, metal surfaces, plastic components, trim, paint or other cosmetic finish, caused by improper usage or care, abuse or neglect.

THE REMEDIES PROVIDED FOR IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THEREFORE, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE FIFTY STATES OF THE UNITED STATES, THE DISTRICT OF COLUMBIA AND CANADA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE OR PURPOSE, ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF ORIGINAL PURCHASE. IN NO EVENT SHALL DACOR BE LIABLE FOR INCIDENTAL EXPENSE OR CONSEQUENTIAL DAMAGES. NO WARRANTIES, EXPRESS OR IMPLIED, ARE MADE TO ANY BUYER FOR RESALE.

Some states do not allow limitations on how long an implied warranty lasts, or do not allow the exclusion or limitation of inconsequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Notes

Notes

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NO POSTAGE
NECESSARY
IF MAILED
IN THE
UNITED STATES

BUSINESS REPLY MAIL

FIRST-CLASS MAIL PERMIT NO. 4507 DIAMOND BAR CA

POSTAGE WILL BE PAID BY ADDRESSEE

DACOR INC.
ATTN: WARRANTY PROCESSING DEPT
1440 BRIDGE GATE DR STE 200
PO BOX 6532
DIAMOND BAR CA 91765-9861

dacor
The Life of the Kitchen.®

Please visit www.Dacor.com to activate your warranty online.

WARRANTY INFORMATION

IMPORTANT:

Your warranty will not be activated until you activate it online or return this form to Dacor. If you have purchased more than one Dacor product, please return all forms in one envelope or activate the warranty for each product online.

Please rest assured that under no conditions will Dacor sell your name or any of the information on this form for mailing list purposes. We are very grateful that you have chosen Dacor products for your home and do not consider the sale of such information to be a proper way of expressing our gratitude!

cut here

Owner's Name: _____
Last (Please Print or Type) First Middle

Street: _____

City: _____ State: _____ Zip: _____

Purchase Date: _____ Email: _____ Telephone: _____

Dealer: _____

City: _____ State: _____ Zip: _____

Your willingness to take a few seconds to fill in the section below will be sincerely appreciated. Thank you.

1. How were you **first** exposed to Dacor products? (Please check one only.)
   - ❑ A. T.V. Cooking Show
   - ❑ B. Magazine
   - ❑ C. Appliance Dealer Showroom
   - ❑ D. Kitchen Dealer Showroom
   - ❑ E. Home Show
   - ❑ F Builder
   - ❑ G. Architect/Designer
   - ❑ H. Another Dacor Owner
   - ❑ I. Model Home
   - ❑ J. Other _____

2. Where did you buy your Dacor appliances?
   - ❑ A. Appliance Dealer
   - ❑ B. Kitchen Dealer
   - ❑ C. Builder Supplier
   - ❑ D. Builder
   - ❑ E. Other _____

3. For what purpose was the product purchased?
   - ❑ A. Replacement ***only***
   - ❑ B. Part of a Remodel
   - ❑ C. New Home
   - ❑ D. Other _____

4. What is your household income?
   - ❑ A. Under $75,000
   - ❑ B. $75,000 – $100,000
   - ❑ C. $100,000 – $150,000
   - ❑ D. $150,000 – $200,000
   - ❑ E. $200,000 – $250,000
   - ❑ F. Over $250,000

5. What other brands of appliances do you have in your kitchen?
   - A. Cooktop _____
   - B. Oven _____
   - C. Dishwasher _____
   - D. Refrigerator _____

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6. Would you buy or recommend another Dacor product?
   - ❑ Yes
   - ❑ No

   Comments: _____

Thank you very much for your assistance. The information you have provided will be extremely valuable in helping us plan for the future and giving you the support you deserve.

Place Serial Number Label Here

Web site: www.Dacor.com
Corporate phone: (800) 793-0093